18/3,AB,KWIC/1 (Item 1 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs

00842065 2002-Mv0297 SUBFILE: FSTA
Continuous production of an instant **corn** flour for arepa and tortilla, using an acid-cooking.
Rubio, M. J.; Contreras, R.; Arroyo, F.
PATENT CO.: United States Patent 2001
PATENT NO.: US 6 322 836 B1
LANGUAGE: English

A process for continuous production of an instant **corn** flour suitable for manufacture of arepas and tortillas, using acid-cooking, is described. Precooked and partially-dehulled **corn** flour is produced using acid-cooking in a continuous process, in which acid-precooking is used to effect **corn** hull hydrolysis (with sodium **metabisulphite** , sodium hydrogen sulphite or sodium sulphite) with reduced kernel washing and solid loss. The moisture content of the **corn** flour is then stabilized before it is subjected to grinding and drying in a superheated stream of air, followed by cooling and further drying. A fine grind or flour is then separated and recovered from the coarse grind, which is also segregated to isolate a hull fraction as **corn** hull waste. Regrinding and sieving of the coarse grind yields an instant **corn** flour for arepas. Admixing the fine grind with lime provides a **masa** flour for tortillas and other such foods.

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DESCRIPTORS (HEADINGS): ACIDIFICATION; BAKERY PRODUCTS; COOKING; **CORN**; FLOURS CEREAL; PATENTS
DESCRIPTORS: AREPAS; **CORN** FLOUR; TORTILLAS

Set	Items	Description
S1	138988	(MASA OR NIXTAMAL?)
S2	401294	REDUCING
S3	779	S1 AND S2
S4	118936	(CYSTEIN OR CYSTEINE)
S5	397	S1 AND S4
S6	11	S3 AND S5
S7	11	RD (unique items)
S8	531116	(CORN OR MAIZE)
S9	22	S3 AND S8
S10	17	RD (unique items)
S11	22	S9 NOT S7
S12	1175	S4 AND S8
S13	2	S1 AND S12
S14	1509	(METABISULPHITE OR DISULPHITE)
S15	10499	(METABISULFITE OR BISULFITE)
S16	11760	S14 OR S15
S17	42	S1 AND S16
S18	1	S8 AND S17
S19	135929	(GLUTATHION OR GLUTATHIONE)
S20	218	S1 AND S19
S21	1	S8 AND S20
S22	14532	YEAST (2N) EXTRACT
S23	34	S1 AND S22
S24	1	S8 AND S23
S25	314385	ESPECTROMETRIA
S26	1235	MASA DE PANADERIA
S27	569	S3 NOT S25
S28	536	S27 NOT S26
S29	223	S5 NOT S25
S30	196	S29 NOT S26
S31	509	NIXTAMAL?
S32	9	S31 AND S2
S33	7	RD (unique items)
S34	0	S31 AND S4
S35	0	S31 AND S16
S36	0	S31 AND S19
S37	0	S31 AND S22

?

+ enzyme $

+ protease $

10/7/8 (Item 7 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Food Science & Technology

00814824 FOODLINE ACCESSION NUMBER: 496084
Viva tortilla.
Juttelstad A
Food Product Design (February), 8 (11), 55-67 (0 ref.)
1999
ISSN NO: 1065-772X
LANGUAGE: English
DOCUMENT TYPE: Journal article
FOODLINE UPDATE CODE: 19990610
ABSTRACT: This article describes the processing of tortillas. Tortillas used to be made by heating **corn** in a calcium-oxide solution, and letting it soak overnight. The lime solution was then thrown away; the **corn** was washed, ground to a **masa**, and shaped into thin cakes, and baked on a hot plate. Tortillas are now also made from wheat. Industrial tortilla processing uses either a fresh **corn masa** or **masa** flour that is reconstituted with water. The mixture is then extruded, and the shapes are stamped out, baked in a continuous conveyor oven, cooled, and packaged. Wheat-flour tortillas require either hot-press, hand-stretch, or die-cut methods. Tortillas are made from flour with 9.5-11.5% protein, shortening or liquid oil, emulsifiers, leavening agents, gums, starch, **reducing** agents, milk solids, and preservatives. Low-fat tortillas are made with fat substitutes based on oats, rice, or wheat.